



GARSTANG
COUNTRY HOTEL

Christmas & New Year
2023/2024



Happy Christmas

You are invited to bring your festive celebrations to Garstang Country Hotel and Golf Club. Whether you are looking for a venue to host a family get together, an office party or dinner with your closest friends, we have a menu and mood to suit your needs. Our menus can be adapted for many dietary needs or tailored specifically for you and your guests.

We are ideally located for the whole of Lancashire and only a short drive or taxi ride for most of your guests with Blackpool, Preston and Lancaster within 30 minutes of the hotel. If your guests would like to treat themselves to a cosy night in the country with a full Lancashire breakfast in the morning then why not add an overnight stay to the booking from only £43 per person.

If you book for 20 guests or more on any of our party nights we will give you, the organiser, a free overnight stay on the night of your celebration. The brochure will provide you with all the information you require, however if you need any more details please contact us on 01995 600100 or email events@garstanghotelandgolf.com

Yours faithfully,

The Events Team



Find your festive fun

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Festive Lunch Menu

Melon, Pineapple and a Berry Compote

GF | DF | VG

Tomato and Rosemary Soup

GF | DF | VG

Salmon, Haddock and Prawn Terrine

Watercress dressing & Crostini | *GF* | *DF*

Traditional Roast Turkey Dinner

GF | DF

Roast Fillet of Haddock

Crushed Potatoes, Pea and Asparagus Velouté | GF | *DF*

Vegetable Pudding

Wrapped in Aubergine, Crushed Potatoes | GF | DF | VG

Christmas Pudding

with Rum Sauce | *GF* | *DF*

Rich Chocolate Brownie

Orange Sauce | GF

Fruit Salad

GF | DF | VG

Coffee and Mince Pies |*GF*|

2 course ~ £19.50

3 course ~ £24.00

Includes Crackers & Table Decorations

Pre orders required on private bookings

| GF - Gluten Free | *GF* - Can be Gluten Free | DF - Dairy Free | *DF* - Can be Dairy Free
| VG - Vegan | *VG* - Can be Vegan

This is not a full list of allergens, 'Free' indicates a dish which does not contain the item as an ingredient. Always notify us in advance if you have any dietary requirements.

Festive Dinner Menu

Melon, Pineapple and a Berry Compote

GF | DF | VG

Tomato and Rosemary Soup

GF | DF | VG

Salmon, Haddock and Prawn Terrine

Watercress dressing & Crostini | *GF* | *DF*

Three Cheese Croquette

Chilli Jam | *GF*

Traditional Roast Turkey Dinner

GF | DF

Roast Fillet of Haddock

Crushed Potatoes, Pea and Asparagus Velouté | GF | *DF*

Slow Cooked Beef

Mushroom and Onion sauce, baked Mashed Potato | GF | DF

Vegetable Pudding

Wrapped in Aubergine, Crushed Potatoes | GF | DF | VG

All served with a panache of winter vegetables

Christmas Pudding

with Rum Sauce | *GF* | *DF*

Rich Chocolate Brownie

Orange Sauce | GF

Fruit Salad

GF | DF | VG

Cheese and Biscuits |*GF*|

Coffee and Mince Pies |*GF*|

£27.50 per person

Includes Crackers & Table Decorations

Pre orders required on private bookings

Party Nights *at*



GARSTANG
COUNTRY HOTEL

Only £35

Including a 3 course meal*,
Entertainment and a drink on us**

* Pre order from the Festive Dinner Menu

** Bucks Fizz drink at the table



Christmas Day Luncheon

Mulled Wine Cured Salmon

Beetroot, Dill Crème Fraiche | GF | *DF*

Pearls of Melon

Prosecco Jelly, Cucumber, Mint | GF | DF | *VG*

Tomato Courgette and Basil Soup

GF | DF | VG

Fruit Sorbet | GF | DF | *VG*

Traditional Butter Roasted Turkey Lunch

GF | DF

Breast of Duck (served pink)

Savoy Cabbage, Black Forest Sauce | GF | *DF*

Comfit Garlic Roasted Hake

Crispy Onion Crust, Tarragon Sauce | GF | *DF*

Appledore Hash Brown

Sautéed Vegetables, Roasted Tomato Sauce
GF | *DF* | *VG*

Christmas Pudding and Rum Sauce | *GF* | *DF*

Assiette Desserts | *GF* | *DF* | *VG*

Cheese and Biscuits | *GF*

Coffee & Mince Pies | *GF*

£70 per person

*Includes Crackers & Table Decorations
Pre orders required*

Families of all ages welcome

Pre-teens - £30

Tomato, Courgette and Basil Soup
with a Bread Roll

Child portion from the Luncheon Menu
Assiette a Dessert

Pre-school - £10

Bread Roll Starter

Child portion from the Luncheon Main Course
Ice Cream

0-2 years - Free

Tomato, Courgette and Basil Soup
with a Bread Roll

Take your
time
your booked table
is yours for
the day

Includes
complimentary
cocktail on
arrival

Boxing Day Luncheon

Melon, Pineapple and a Berry Compote

GF | DF | VG

Tomato and Rosemary Soup

GF | DF | VG

Salmon, Haddock and Prawn Terrine

Watercress dressing & Crostini | *GF | *DF*

Three Cheese Croquette

Chilli Jam | *GF*

Slow Roast Beef

with Yorkshire pudding | *GF* | DF

Roast Fillet of Haddock

Crushed Potatoes, Pea and Asparagus velouté | GF | *DF*

Escalope of Chicken

Mushroom and Onion sauce, baked Mashed Potato | GF | DF

Vegetable Pudding

Wrapped in Aubergine, Crushed Potatoes | GF | DF | VG

Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Ice Cream | *GF*

Rich Chocolate Brownie

Orange Sauce | GF

Raspberry Flavoured Brulee

Home Baked Shortbread | *GF*

Fruit Salad | GF | DF | VG

Coffee | GF | DF | VG

£30.00 per person

Includes Crackers & Table Decorations • Pre orders required

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Childrens Boxing Day Menu

Pre-teens - £15

Tomato and Rosemary Soup with a Bread Roll

Slow Roast Beef with Yorkshire Pudding

Chicken, Mushroom and Onion Sauce, Baked Mashed Potato

Honeywell's Cumberland Sausage*

Cheese and Tomato Pizza*

*served with your choice of Skinny Chips or Mash and Peas or Beans

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Rich Chocolate Brownie, Orange Sauce

Real Dairy Ice Cream

2 Scoops of Chocolate, Vanilla or Strawberry and a Raspberry, Blackcurrant or Toffee Sauce

Pre-School - £10

Bread Roll

Slow Roast Beef with Yorkshire Pudding

Chicken, Mushroom and Onion Sauce, Baked Mashed Potato

Honeywell's Cumberland Sausage*

Cheese And Tomato Pizza*

*served with your choice of Skinny Chips or Mash and Peas or Beans

Real Dairy Ice Cream

2 Scoops Of Chocolate, Vanilla or Strawberry and a Raspberry, Blackcurrant or Toffee Sauce

New Years Eve Buffet

Selection of Baked Breads | DF |

Honeywell's Roast Sirloin of Local Beef | GF | DF |

Dijon Mustard & Honey Glazed Roast Ham | DF |

Garlic & Thyme Roasted Chicken Breast | GF | DF |

Whole Decorated Salmon | GF | DF |

Vegetarian Tartlet

Roasted Root Vegetable Lasagne

Beef Bourguignon | GF | *DF* |

Vegetable Panaché | GF | *DF* | *VG* |

New Potatoes | GF | *DF* | *VG* |

A Selection of Salads
(Pasta, Potato, Coleslaw, Tomato,
Lettuces & Beetroot)

Chutneys and Accompaniments

Selection of Desserts

Coffee and Petit Fours

£40.00 per person

| GF - Gluten Free | *GF* - Can be Gluten Free | DF - Dairy Free |
DF - Can be Dairy Free | VG - Vegan | *VG* - Can be Vegan

This is not a full list of allergens. 'Free' indicates a dish which does not contain the item as an ingredient. Always notify us in advance if you have any dietary requirements.

New Years Eve Gala Dinner

Mulled Wine Cured Salmon

Beetroot, Dill Crème Fraiche | GF | *DF* |

Pearls of Melon

Prosecco Jelly, Cucumber, Mint | GF | DF | *VG* |

Tomato Courgette and Basil Soup | GF | DF | VG |

Fruit Sorbet | GF | DF | *VG* |

Honeywell's Fillet Mignons

Garstang Blue Leeks, Port and Redcurrant Sauce | GF | *DF* |

Breast of Duck (served pink)

Savoy Cabbage, Black Forest Sauce | GF | *DF* |

Comfit Garlic Roasted Hake

Crispy Onion Crust, Tarragon Sauce | GF | *DF* |

Appledore Hash Brown

Sautéed Vegetables, Roasted Tomato Sauce | GF | *DF* | *VG* |

Assiette of Desserts | *GF* | *DF* | *VG* |

Cheese and Biscuits | GF |

Coffee and Petit Fours

£70.00 per person

Includes Crackers & Table Decorations

Pre orders required

Complimentary
Cocktail and
Sparkling Wine
for the
Midnight Toast...



New Years Day Brunch

Served 10am - 2pm - Booking Recommended

Buffet Selection

Natural and Fruit Yoghurts [GF]
Fresh and Poached Fruits [GF|DF|VG]
A Choice Of Cereals|DF|VG]
Continental Meats [GF|DF]
Selection of Lancashire Cheeses [GF]
Mini Pastries

Hot Porridge with Selection of Accompaniments [*DF]*[GF]*[VG*]

Meat Choices

Dry Cured English Bacon [GF|DF]
Honeywell's Cumberland Sausage |DF| • Gammon Steaks [GF|DF]

Eggs

Scrambled [GF] • Poached [GF|DF] • Boiled [GF|DF] • Fried [GF|DF]

Accompaniment

Baked Beans [GF|DF|VG] • Grilled Tomato [GF|DF|VG]
Fried Bread [*GF*|DF] • Sautéed Mushrooms [GF|DF|VG]
Hash Browns |DF|VG]

Fish Dishes

Smoked Haddock [GF]*[DF*]
Grilled Kippers [GF]*[DF*]

Beverages

Freshly Ground Coffee or A Pot of Tea
Selection of Fruit Juices

£16.00 per person

Children under 12 - **£6**, Under 4 - **Free**



Accommodation Packages

Christmas

1 Night ~ £109

Accommodation
Breakfast and Christmas Luncheon

2 Night Getaway ~ £180

Arriving Christmas Eve or Christmas Day
Accommodation
Breakfast
Christmas Luncheon
Boxing Day Lunch or Christmas Eve Dinner
Christmas Evening Buffet

Packages are per person based on two people sharing a twin or double room.
A supplement of £40 will be added to single occupancy rooms.

New Years Eve

Champagne Package ~ £150 per person*

Overnight accommodation in our four star rated rooms, a table at the Gala Dinner Dance, late check out and a booked table for New Years Day Brunch

Celebration Package ~ £125 per person*

Overnight accommodation in our four star rated rooms, a table at the Buffet and Disco, late check out and a booked table for New Years Day Brunch

*Packages are per person based on two people sharing a twin or double room.
A supplement of £40 will be added to single occupancy rooms.

Important Information

How to Book

Please call 01995 600100 option 2 between 9am and 3pm to check the date you require is available and a provisional booking can be made.

To confirm the booking a £10 per person deposit needs to be paid in accordance with our terms and conditions. You will then be sent a confirmation letter outlining the details of your event.

If within 10 days of the receipt of the confirmation letter you wish to cancel you will be refunded in full, after which time all terms and conditions listed here will apply. Please read carefully and call us if you have any questions.

Booking Terms and Conditions

- All Packages, events and menus advertised are subject to availability.
 - After November 1st all unconfirmed bookings will be treated as provisional and will be held for no more than 14 days pending receipt of the deposit of £10.00 per person within the aforementioned 14 days.
 - Christmas residential and New Year residential packages require a deposit of £10.00 per person to confirm the booking and the full payment by November 1st. Cancellation fees will apply and are detailed in your confirmation letter.
 - With the exception of residential packages all Party Night, Festive Lunch or Dinner bookings will require full pre payment by November 1st.
- Any none residential bookings made after November 1st require full immediate payment.
- All monies paid in advance are strictly NON-REFUNDABLE and cannot be used to pay for any other goods or services. Party organisers are requested to inform everyone in the party of this policy.
 - All none buffet meals will require named food and wine pre-orders 14 days prior to the event.
 - Restaurant or Bradbeer bookings are not required to make any prepayment although pre-orders are required a minimum of 7days in advance.

- The Management reserves the right to amalgamate none private parties or move events to a smaller room to ensure optimum numbers.

- All special dietary requirements should be notified to the hotel at 2 weeks before the event.

Wherever possible, reasonable or practical we will adapt items from the listed menus to your dietary needs if this cannot be achieved than a suitable alternative will be offered however this cannot account for personal taste.

- All accommodation bookings must be guaranteed with a credit or debit card. Any outstanding accounts must be settled on departure.

- Children under 16 years cannot be admitted to the evening Christmas Party Nights and Children under 18 years cannot be admitted to the New Year's Eve Celebrations.

- All bookings requiring a pre-order will be sent a pre-order form, which needs to be returned 14 days prior to the event and place cards which must be completed and brought to the event. Without these we cannot guarantee guests preferred options.

- Should no pre-order be received in time - Soup, Turkey and Christmas Pudding will be served as the default menu.

Allergens

If you or any of your party have a food allergy or any special dietary requirements, please notify us at the time of booking. On each menu page we list the main few dietary requests and which dishes can be adapted without substantially changing the dish. We can on request identify the 14 main allergens in all our menus and many can be adapted to accommodate these needs. Please be advised that due to the fact that we freshly prepare our food in our own kitchen we cannot completely eliminate the possibility of cross contamination of allergen items.

Thank you.

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